



Trifolium

Technical sheet

Appellation: **DOC Casavecchia di Pontelatone**

Grape varietal: **Casavecchia**

Production area: **Monti Trebulani - Alta Campania**

Vineyard Location: **Cesone, Map 24, Parcel 13, 57, 156, 158, 5001; Audelino, Map 13, Parcel 165**

Planting: **1992 e 2002**

Altitude: **150 m a.s.l.**

Exposure: **North South**

Soil type: **Volcanic ash - Ignimbrite campana**

Vineyard area: **3 ha**

Training system: **Guyot**

Planting density: **5.200 plants per ha**

Yield per hectare: **3 tons**

Yield after vinification: **55%**

Harvest period: **First decade of October**

Vinification: **In 80 hl Italian casks with skin contact maceration for 10 days with numerous pumping overs**

Aging: **In 25 hl Italian format casks for 12 months**

Refining: **In bottles for 12 months**

Bottles produced: **6.000 bottles of 0,75 L**

ANALYTICAL FACTS

Alcohol: **13%**

Acidity: **5.40 g/l**

PH: **3.30**

Extract: **29 g/l**

Awards

2018

Vinous - 88/100

Gilbert & Gaillard - 90/100 - Double gold
medal